



The Lost Cajun

what y'all havin'?



Appetizers

- Boudin Balls** \$7
- Gator Bites** \$10
- Catfish Bites** \$6
- Four Fried Shrimp** \$6
- Four Fried Oysters** \$6
- Crawfish Pies** single \$4
double - over rice with etouffée sauce \$9
- Spicy Cajun Sausage**
with mustard \$4
- French Bread Basket** \$2
- Hush Puppies** \$4
- Fried Okra Basket** \$4
- Fried Pickles** \$4
- Seasoned Fries Basket** \$4
- Potato Salad** \$3
- Coleslaw** \$3
- Side Salad** with tomatoes \$3

Salads

- Garden Fresh Salad** Lettuce, tomato, egg, bacon and cheese \$8
with Fried Chicken \$10 • with Fried, Boiled or Blackened Shrimp \$11

Louisiana Favorites

Served with hot garlic French bread

Cat-touffée

Southern fried catfish glazed with crawfish étouffée over a bed of rice. \$15

Fried Catfish Plate

Strips of lightly battered Southern fried catfish. Served with seasoned fries and coleslaw. \$15

Fried Shrimp Plate

Large tail-on shrimp, golden fried. Served with seasoned fries and coleslaw. \$16

Fried Catfish & Shrimp Plate

Large tail-on shrimp, strips of fried catfish served with seasoned fries and coleslaw. \$15

Fried Oyster Plate

Crispy fried oysters. Served with seasoned fries and coleslaw. \$18

Fried Seafood Platter

Large tail-on shrimp, strips of catfish and crispy fried oysters. Served with hush puppies. \$22

Alfredo Pasta

Penne pasta in a creamy Cajun style alfredo.

Fried Chicken \$12 • **Shrimp** \$14

Voodoo Pasta

Andouille sausage, large shrimp, and diced red, yellow and orange bell peppers in a white wine tomato cream sauce over fettuccine. \$17

Pasta Lafitte

Fire roasted tomatoes in a creamy Cajun sauce and tossed in Angel Hair pasta. **Shrimp or Crawfish** \$16

Blackened Catfish

Sautéed in olive oil, lemon, butter, garlic with Cajun spices and baton cut vegetables. Served over rice \$16

Cajun Shrimp Stir Fry

Sautéed in olive oil, lemon, butter, garlic with Cajun spices and baton cut vegetables. Served over rice. \$17

Shrimp and Grits

Blackened shrimp and creamy southern grits smothered with our tasty lobster bisque, bacon crumbles and cheese. \$15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any allergen issues.

Oysters

1/2 Dozen & Dozen Market Price

Enjoy them raw on the cold Half-Shell or Charbroiled!

Gumbo & Cajun Classics

Served with hot garlic French bread and rice

Ask us about Lagniappe!

Seafood Gumbo

A great blend of Gulf shrimp and crab meat, in a rich dark roux. **Cup** \$8 • **Bowl** \$11

Chicken & Sausage Gumbo

Our spiciest, made with chicken and special Louisiana spicy sausage in a rich dark roux. This gumbo has a real Cajun kick!

Cup \$6 • **Bowl** \$11

Red Beans and Rice

Creamy Louisiana red beans with special Louisiana spicy sausage

Cup \$6 • **Bowl** \$9

Crawfish Étouffée

Smothered down crawfish tails in a thick roux.

Cup \$8 • **Bowl** \$11

Jambalaya ~ Cooked fresh daily, supplies don't last!

Specially seasoned rice with chicken and special Louisiana spicy sausage, slow cooked to perfection served with hot garlic French bread. **Cup** \$7 • **Bowl** \$10

Lobster Bisque

Rich and creamy, made with special seafood and spices, served with hot garlic French bread. **Cup** \$8 • **Bowl** \$11

Po-Boys

8" served on warm garlic French bread.

Add seasoned fries, potato salad or coleslaw to any Po-Boy for \$1

*Dress it up?
Add lettuce & tomato
to your Po-Boy for free!*

Fried Catfish with tartar sauce \$10

Fried Shrimp with tartar sauce \$11

Fried Oyster with tartar sauce \$12

Fried Gator with Cajun sauce \$12

Roast Beef Debris with mayo \$10

Fried Chicken with Cajun sauce \$10

Spicy Cajun Sausage with coleslaw and mustard \$10

Beignets (Ben Yay)

"A Fried Pastry Treat"

3 Traditional \$5

Beignet Bites \$5

Single Traditional \$2

It is believed by Louisiana historians that beignets were first introduced to New Orleans in 1727 by the Ursuline Nuns of France. These delicious fried pastries are topped with plenty of powdered sugar!



Drinks

- Café au Lait\$3
- Louisiana Chicory Coffee\$2
- Louisiana Coffee (Regular or Decaf).....\$2
- Soft Drinks (Coke, Diet Coke, Fanta Orange or Coke Zero)..\$2.5
- Homemade Lemonade\$2.5
- Abita Root Beer\$3
- Louisiana Sweet or Unsweet Tea\$2.5
(Free refills)



From Da Bar

We are proud to feature Abita beers from Louisiana

Abita Bottled Beers

Amber, Wrought Iron IPA, Purple Haze, Turbodog, Andygator or a Seasonal Harvest Brew

Bottled Beers

Bud/Bud Light Miller/Miller Lite Coors/Coors Light

Red or White Porch Wine

Porch wine is the kind of wine that you sit on the front porch with your Mama and drink out of the box!

✦ The Legend of The Lost Cajun ✦

**I have been asked a thousand times, “How did a Cajun end up in Summit County, Colorado?”
And I’m always happy to answer.**

Hi, I’m Raymond Griffin, “The Lost Cajun” from Barataria, Louisiana, and to answer the question, I usually tell people that I drank too many beers and got lost!

The truth is that Belinda, my late wife, and I had dreamed of living in the Rockies and opening a little gumbo shop for years. For 15 years we owned and operated a fishing lodge in Louisiana- Griffin Fishing Lodge- then came Katrina, then Rita, then Ike and Gustav and on top of that, the big oil spill. What a mess! It was hard to leave but we had just had enough. The first little gumbo shop opened in October of 2010 in a tiny building in Frisco, Colorado and today people travel from around the world to experience the down-home atmosphere and the authentic Cajun food that we serve.

In 2012, a friend and fishing buddy saw what Belinda and I had started, and we decided to open the second one in Breckenridge, CO. The rest, as people say, is history! Over the years people from all over the country have tried and fallen in love with our food and I am proud to say that we are now franchising nationwide! It’s not just the food people love, it is our culture of courtesy and respect that we have created, along with some of the best service that you have ever experienced!

Our gumbos take 4 to 6 hours to cook, like all our special dishes, red beans and rice, crawfish etouffee and lobster bisque, there are no short cuts. It’s got to be cooked slow, with a lot of care. Our seafood is like none that you have ever tasted, and the Beignets are just like the ones you get in New Orleans, maybe just a wee bit better!

We now have restaurants open or coming soon in these great states:

Colorado, Tennessee, Texas, South Carolina, North Carolina, Florida, Louisiana, Mississippi and California. Please visit thelostcajun.com to find a location near you!

As we say in Louisiana, “make a pass” and say hello, feel the down-home atmosphere and “pass a good time”!

See y’all soon- Griff
“The Lost Cajun”

IN MEMORY OF

Belinda Griffin, our CFO (Chief Fun Officer)
1957-2012



“Laissez Les Bon Temps Rouler”
Let the Good Times Roll

Family Sizes To Go

	Quart Feeds 2-4	1/2 gal. Feeds 6-10	Gallon Feeds 10-15
Seafood Gumbo <i>Served with Rice & garlic French Bread</i>	\$25	\$45	\$75
Chicken & Sausage Gumbo	\$20	\$40	\$70
Red Beans and Rice <i>Served with Rice & garlic French Bread</i>	\$20	\$40	\$60
Crawfish Etouffée <i>Served with Rice & garlic French Bread</i>	\$25	\$45	\$75
Lobster Bisque <i>Served with garlic French Bread</i>	\$25	\$45	\$75
Jambalaya <i>Served with garlic French Bread</i>	\$20	\$40	\$60

Join our Gumbo Club!

For information about owning your own **Lost Cajun** franchise:
thelostcajun.com